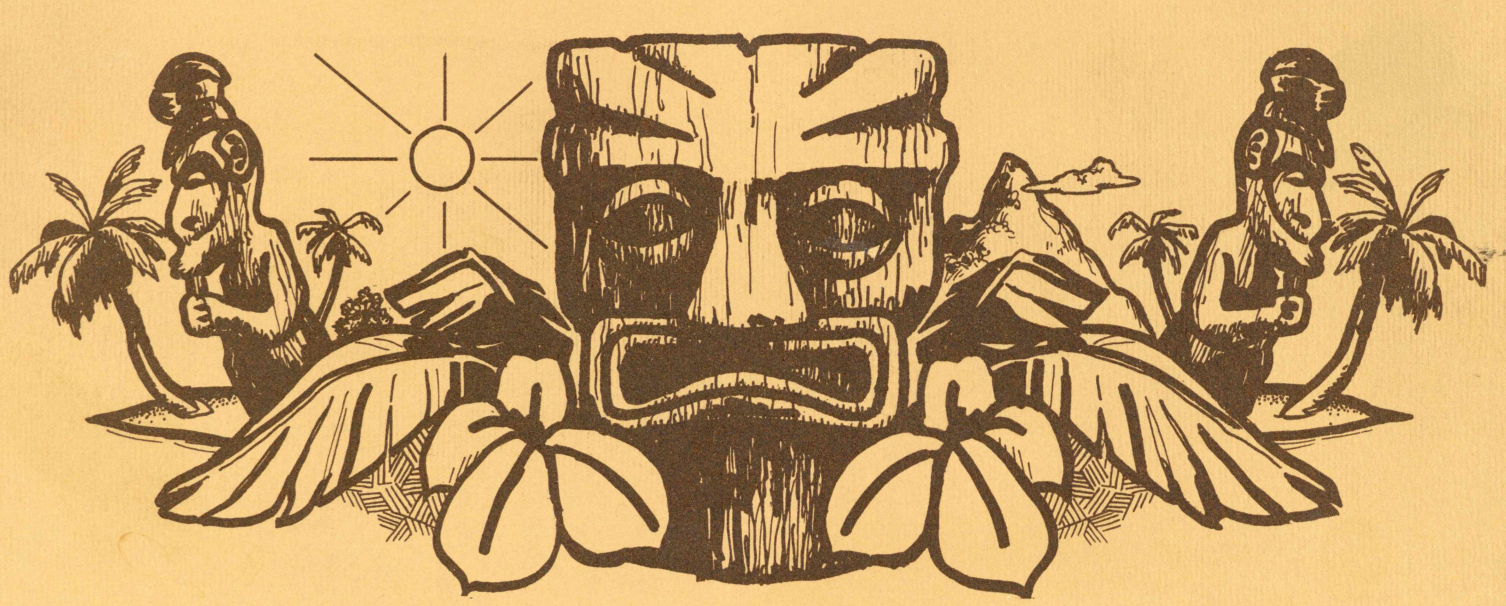


Trader Ku's

AT THE BEGINNING

Cho-Cho $2.25
Sliced beef with special sauce

Ma-E-San-Su 2.00
Pork Tenderloin with Bean Threads, with special spicy sauce.

Rumaki 2.25
Chicken livers and water chestnuts wrapped with bacon, marinated in special sauces.

Coco Prawns 3.25

Egg Roll, Mandarin Style 2.25

Fried Won Ton 2.00
Crispy, Delicious. Served with special dip

Crab Rangoon 2.95
Crabmeat with cheese, deep fried golden and crispy.

Polynesian Barbecued Ribs 3.25
Tiny, tender and delicious

Chinese Bar-B-Q Pork 2.75
Tender slices of Pork with Sesame Seeds.

Stuffed Shrimp 2.75
Jumbo Prawns stuffed with Water Chestnuts, Almonds, and Special Seasoning.

Assorted Appetizers 3.95
Bar-B-Q ribs, fried Won Ton, Rumaki, Prawn

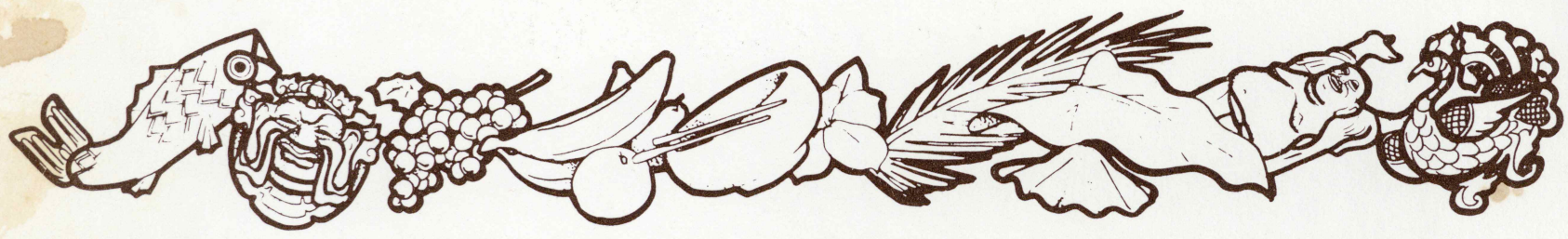
Shrimp Cocktail 2.50

Crab Cocktail 3.25

Jumbo Prawn Cocktail 3.25

Oysters on the Half Shell 3.50

Prawns Florida 3.50
Large Shrimp and Special Sauce



SOUPS AND SALADS

Chinese Won Ton Soup $1.10

Mandarin Hot and Sour Soup ... 1.25

Oriental Egg Flower Soup ..... .75

Tahitian Bongo Bongo Soup 1.75
Cream of puréed oysters

The numerous ingredients required to prepare the Special Soups listed below makes it impossible to cook for less than two.

Three Flavor Sizzling Rice Soup (For Two) 3.75

Shrimp and Sizzling Rice Soup (For Two) 4.25

Shark's Fin Soup (For Two) 4.75

My Own Green Salad (Choice of Dressing) 1.10

Green Goddess 2.95
With Chicken, Shrimp or Crab

Hearts of Palm 1.95

Caesar Salad 2.75

Tossed Shredded Chicken Salad 2.50

TRADER KU'S SPECIALTIES

Filet Mignon $8.95

New York Steak 8.95

Double New York Steak (For Two) 17.90

Chateaubriand 17.90
For two persons or more

All Steaks from our Chinese Oven are cooked by indirect method and marinated in our own Special Sauce.

Chicken Liver Sauté $5.75

Chicken Cordon Bleu 6.95

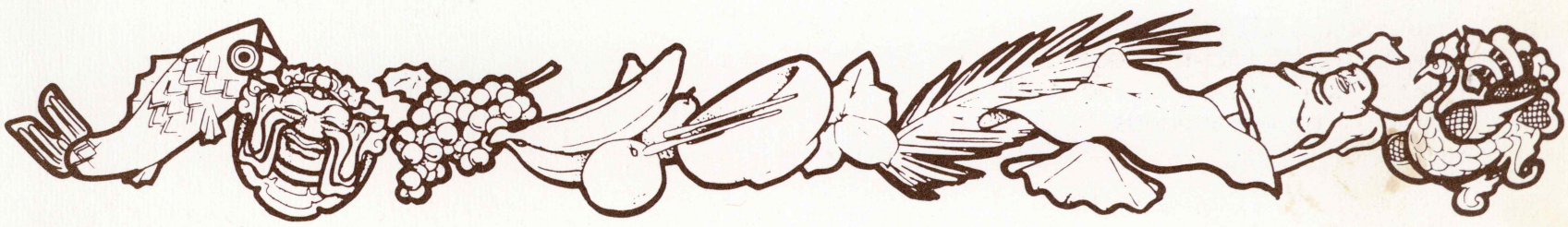
Veal with flower mushroom 7.25

Chopped Sirloin Hawaiian 6.25

Ham and Eggs Hawaiian 5.95

Veal Oscar 6.95

Sesame Chicken 6.95
Boneless Chicken with special sauce dipped in Sesame seed and deep fried.



POLYNESIAN DISHES-AMERICAN STYLE

FROM THE RIVERS AND THE SEA

Lobster Thermidor $9.15
Whole Lobster baked with mushrooms and special sauce and served with Hollandaise sauce.

Lobster Tail 7.95

Mahi Mahi (From Hawaii) 5.95

Scallop's Sauté 5.95

Deviled Crab 6.95

Oysters Rockefeller on half shell 6.25

Oysters San Juan on half shell 6.95
Deviled crab on top and baked

North Pole Scampi 7.50
Delicately seasoned Scampi Sauté with creamed wine sauce, covered with crisp croutons, shredded parmesan cheese and steamed rice.

Frog Legs Sauté 6.95

FROM OUR OWN GARDEN

Pea Pods with Water Chestnuts $3.75
Fresh pea pods from our own garden, with special sauce.

Asparagus Chinese Style or Hollandaise sauce 2.25

Broccoli Chinese Style or Hollandaise sauce 2.10

Chinese Black Mushrooms with Oyster Sauce 4.50

Chinese Mixed Greens 2.95

CHINESE DISHES-MANDARIN STYLE

FOWL

Chicken Chow Mein (beef or pork) $4.50
Crisp bean sprouts, mushrooms, finely sliced celery and served over golden brown crisp noodles with toasted almonds.

Chicken with Almonds 4.75
Diced chicken with mushrooms, tender bamboo shoots, water chestnuts and garden fresh vegetables, with whole almonds.

Chicken with pineapple 4.50
Sliced white meat of chicken with water chestnuts, golden cubes of Hawaiian pineapple, with garden fresh vegetables.

Chicken Cantonese 4.50
Chicken breast and water chestnuts. Bamboo shoots, and crisp sliced celery with cantonese sauce.

Chicken with Curry Sauce 5.75
With chinese spicy curry sauce, served with steamed rice.

Cashew Chicken 5.75
Sliced breast of chicken and water chestnuts, bamboo shoots, imported mushrooms, with cashew nuts and spicy sauce.

Moo Goo Gai Pan 5.50
Sliced chicken breast, blended with black mushrooms, water chestnuts, bamboo shoots and fresh garden vegetables.

Almond Duck 4.50
Pressed boneless duckling, seasoned with sweet and sour sauce, topped with crushed almonds.

Peking Duck (A 24 hour notice required) 19.95
Peking duck served with Chinese handmade pancakes with sweet bean sauce and Scallions (White).

SEA FOOD

Sweet and Sour Shrimp $6.95
Fresh, large Gulf Prawn sautéed with cubes of Hawaiian pineapple, green peppers, in sweet and sour sauce.

Shrimp with Lobster Sauce 6.50

Shrimp with Sizzling Rice 7.25
Fresh, large Jumbo Prawn with crackling rice crust, with tomato sauce.

Shrimp with Chinese Pea Pods 6.95

Shrimp Imperial 7.95
Fresh, Jumbo Prawn with pea pods, water chestnuts, bamboo shoots and Chinese black mushrooms.

Spicy Shrimp with Cashew Nuts 7.25

House Gourmet Shrimp Tidbits 7.95

Sweet and Sour Shrimp Tidbits 6.50

Lobster Cantonese 7.95

Steamed Fish or Sweet and Sour Fish } Price Quoted according to size by Chef.

MEAT

Sweet and Sour Pork $4.75
Pork tenderloin with special sauce marinated and cooked with cubes of Hawaiian pineapple, green peppers, in a sweet and sour sauce.

Moo Shi Pork 5.95
Shredded Pork with Chinese preserves, yellow lillies with chinese cabbage and black mushrooms served with pancakes.

Trader Ku's Wonderful Pork 6.95
Fine shredded pork quick-fried with water chestnuts, black mushrooms and Bamboo shoots, in special HOT Chef's sauce.

Fugi Beef 4.50
Shredded beef blended with black mushrooms, pea pods, bamboo shoots and celery and crisp rice noodles.

Beef with green peppers 4.75

Beef with Pea Pods 5.25

Mongolian Beef 4.95
Shredded beef tenderloin with scallions and sesame seeds served with special mongolian sauce.

Ku's Beef 5.50
Sliced beef tenderloin with Onion, cooked in special Ku's own sauce.

Beef with Oyster Sauce 4.95
Sliced beef tenderloin with imported mushrooms and oyster sauce.

Beef Steak Imperial 9.95
Large cubes of New York Steak sautéed in the imperial manner, combined with pea pods, water chestnuts, sliced bamboo shoots, black mushrooms and chinese vegetables.

TRADER KU'S THOUGHTS FOR A COMPLETE DINNER

Mahi Mahi from Honolulu $6.95
Served with Macadamia Nut Sauce

Lobster Tail Favorite 9.25

Scallop Sauté 6.95
Served with Lemon Butter Wine Sauce

Tempura 6.95
Fresh Jumbo Prawns and special vegetables deep fried with special batter and served with Tempura Sauce.

Deviled Crab 8.25
with Garnish

Frog Leg Sauté 8.25

Sweet Bread Sauté 7.25

Pyramid of Beef 9.25

Chicken Liver Sauté 6.50

Chicken Cordon Bleu 7.75

Veal Oscar 8.25

Teriyaki Steak 8.95

Alaskan King Crab Legs 6.95
Served with Lemon Butter Wine Sauce

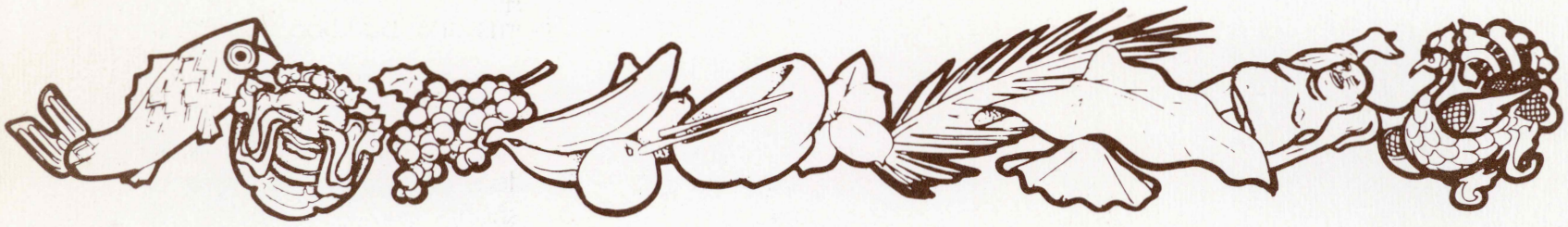
Malagasian Pepper Steak 9.75

Bar-B-Q Cornish Game Hen 7.95

Choice of soup or salad.

Fresh Vegetables in season and Potato Du Jour, Coconut Ice Cream or Sherbet, Tea or Coffee.

Fortune Cookie and Almond Cookie.



Imperial Dinner

Served for two persons or more

$9.50 per person

Won Ton Soup

Tossed Green Salad

Entrée

Almond Duck

Moo Goo Gai Pan

Ku's Beef

Chinese Fried Rice

For more than two persons add

Sweet and Sour Shrimp Tidbits

Snow Ball or Mandarin Sherbet

Tea or Coffee

Fortune and Almond Cookies

Gourmet Dinner

Served for two persons or more

$8.50 per person

Hot and Sour Soup

Tossed Green Salad

Entrée

Sweet Sour Pork

Chicken with Almond

Beef with Green Pepper

Chinese Fried Rice

For more than two persons add Shrimp Canton

Coconut Ice Cream
or
Pineapple Sherbet

Tea or Coffee

Fortune and Almond Cookies

AT THE END

Vanilla Ice Cream..... $ .90

Coconut Ice Cream..... 1.00

Ginger Ice Cream..... 1.10

Rum Ice Cream with
Praline Sauce..... 1.40

Fresh Hawaiian Pineapple..... 1.10

Strawberry on Ice..... 1.65
We serve brown sugar and our own special cream

Cheese Cake..... 1.00

Snow Ball..... 1.25

Coconut Ice Cream with
Chocolate Sauce..... 1.25

Assorted Tropical Fruits
on Ice..... 2.95

Chinese Gooseberries
(Kiwi Fruit)..... 1.95
From New Zealand served on Ice.

Cherries Jubilee..... 2.25

Banana and Pineapple
Fritters..... 1.25

Our Garden Room is available for private parties. Please ask for details.